

UCLan Healthy, Safe and Sustainable Food Policy 2016 / 18

The University is a large organization with over 2600 staff and 20,000 students at its Preston city centre campus. We recognize that our activities can have both positive and negative impacts on the environment, future generations, the economy and local communities. Procurement and provision of food and catering services across the University estate constitutes a significant part of our daily activities. We have therefore committed to implementing this healthy, safe and sustainable food policy, to ensure our catering operations, activities and services support a healthy and sustainable campus. This is in line with the aims of our Environmental Management System and the Healthy University Initiative Our aim is to become a role model and advocate for healthy, safe and sustainable food by embedding our commitment into everyday policy and practice throughout the institution. In order to achieve our vision we will:

- 1. Meet or exceed legislation and requirements applicable to the provision of healthy, safe and sustainable food.**
- 2. Increase understanding and knowledge about food, through research and teaching and stakeholder engagement. Seek to provide opportunities for students to gain work experience in the development and delivery of actions within the policy and actions plans.**
- 3. Ensure that the University continually improves the amount of fresh, healthier, safe and sustainably sourced food in its refectories and catering outlets, adhering to the following key principles;**

Procurement

- Ethical procurement statement.
- Increase the proportion of ingredients sourced locally.
- Continue to work with purchasing consortia to increase the supply chain options available to Universities in relation to healthier and sustainable food and support local suppliers.

Cooking methods and Menus

- Continue to use seasonable vegetables, fruit, salads, fish & meat on menus,
- Continue to priorities making freshly prepared food.
- Continually review menus to ensure health options are available and food waste is reduced.
- Annually review preparation and cooking methods, to support provision of healthier dishes.
- Increase the use of lower fat, lower salt and lower sugar ingredients, where appropriate.

Sustainable

- Expand the provision of meat free and therefore lower carbon alternatives.
- Expand the provision of alternatives to bottled water as used in hospitality services.
- Remove all non-Marine Stewardship Council (MSC) fish from catering services.
Continue to ensure food waste is kept to a minimum and expand the segregation of food waste recycling
- Continue with external waste contracts to use waste cooking oil as biodiesel.
- Continue to review the food miles of suppliers by using local suppliers and reducing supplier visits to campus.

Fair Trade

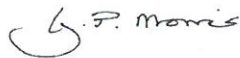
- Continue to maintain the University's Fair Trade status, and widen range of Fair Trade products available.

Information and Training

- Improve consumer information through clear and consistent food labelling and nutritional and provenance information including reference to all allergens.
- Continue to run awareness campaigns to promote the benefits of healthier eating, food safety and sustainable food.
- Continue to implement the training matrix to ensure all catering and hospitality staff are adequately trained in the provision of safe, healthier and sustainable food.

UCLan's Healthy University Action Plan and the Catering Strategy sets out a series of time bound targets for the implementation of this policy. Working with operational and academic staff and the Students' Union to support the delivery of this work. Progress is reported to the SHE Committee via the Environmental Management System governance framework and the Healthy University Steering Group.

Signed



Date 13th May 2016

Paul Morris
Director of Facilities Management

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